



— BANQUET MENU —

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The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.

We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request; and we will quote you a price tailored to your very own menu selection.

We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to your affair. You will be required to pay the forty-eight hour confirmed count upon completion of the affair. We also require a deposit per person when booking your affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management will do our utmost to ensure a most memorable occasion.



— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Entrées

Grilled Chicken or Grilled Shrimp Salad

Warm, sliced and grilled chicken breast or grilled shrimp atop a crisp garden salad with balsamic vinaigrette or choice of dressing / Garlic bread or Home-Baked Rolls.

Grilled or Fried Shrimp Platter

Sweet or French Fries.

Plain 'n Juicy Half Pound Burger

On a toasted kaiser roll - with or without cheese

Sweet or French Fries.

The Cove Club

Turkey, Bacon, Lettuce & Tomato - Sweet or French Fries.

Grilled Chicken Breast Sandwich

Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll

Sweet or French Fries.

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$14.95 with Soup or \$12.95 without Soup

6% state sales tax added to all food.

— *Banquet Luncheon* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

OR

House Salad (Choice of Dressing) or Caesar Salad.

Entrées

Crabmeat Stuffed Flounder (one piece)

Baked potato, sweet or french fries or fresh vegetable.

Chicken Caesar Salad

*Crisp romaine tossed with parmesan croutons and caesar salad dressing ...
with grilled skinless chicken breast.*

Catch of the Day

Blackened, broiled or grilled.

Baked potato, sweet or french fries or fresh vegetable.

Eggplant or Chicken Parmesan

*Lightly breaded in a fresh tomato sauce and topped with whole milk
mozzarella and parmesan cheese ~ served golden brown.*

Served over linguini.

London Broil

Baked potato, mashed potatoes, sweet or french fries.

All Entrées Served with Homebaked Rolls.

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$17.99

6% state sales tax added to all food.

— *Banquet Dinner* —

Please select three entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Shrimp Cocktail (4)

Deep-Fried Breaded Provolone Sticks

with marinara dipping sauce.

Entrées

Boneless Breast of Chicken Francaise, Chicken Piccata or Chicken Marsala (choose one)
(one piece)

Seasoned and Slow-Roasted Prime Rib of Beef AuJus (10 oz.)

Center-Cut Top 7 oz. Sirloin

Topped with sautéed mushrooms and onions.

Fresh Catch of the Day

Blackened, broiled or grilled.

Deluxe Maryland Crab Cake

Maryland crab cakes served with cocktail or tartar sauce.

~ Above entrées include House salad (choice of dressing) or Caesar salad & rolls. ~

*~ All entrées have a choice of baked potato, Spanish Rice, linguini marinara,
mashed potatoes, sweet or french fries, or fresh vegetable. ~*

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$24.25

6% state sales tax added to all food.

Please select two appetizers and three entrée selections.

Appetizers

French Onion Gratin
Six Clams on Half Shell • Clams Casino
Four Shrimp Cocktail • Oysters Rockefeller
Soup Du Jour

Salads

House Salad (*choice of dressing*) or Caesar Salad

Entrées

Prime Center Cut Filet Mignon ~ 8 oz. *center cut.*

Triple 4 oz. Maine Lobster Tails ~ *with drawn butter.*

Prime Rib of Beef, Au Jus (14 oz.) ~ *King Cut ~ seasoned and slow roasted.*

Boneless Breast of Chicken Francaise, Chicken Marsala or Chicken Picatta (choose one)
(two pieces)

Broiled Seafood Platter

Shrimp, clams, sea scallops, filet of fish and lobster tail with lemon butter sauce.

Surf & Turf

Prime Rib of Beef (8 oz.) ~ seasoned & slow roasted ~ twin 4 oz. Maine Lobster Tails with drawn butter.

— or —

7 oz. Top Sirloin Center Cut ~ twin 4 oz. Maine Lobster Tails with drawn butter.

*All entrées have a choice of baked potato, Spanish rice and beans, linguini marinara or
mashed potatoes, sweet or french fries, fresh vegetable.*

Choice of House salad (choice of dressing) or Caesar salad and homebaked rolls.

Beverages

Coffee • Tea • Iced Tea • Soda
(refills available - no charge)

Desserts

Please see our selection and prices on page B-5.

PRICE PER PERSON ~ \$36.50
6% state sales tax added to all food.

— *Hors d'oeuvre Prices* —

Hot

Hot and Spicy Shrimp (<i>per piece</i>)	\$ 1.50
Hickory-Smoked Wings (<i>per piece</i>)75
Fried Chicken Tenders (<i>per piece</i>)85
Fried Provolone Sticks (<i>per piece</i>)75
Assorted Tray (<i>serves twenty-five people</i>)	60.00

Cold

Cheese Tray (<i>serves twenty-five people</i>)	\$50.00
Vegetables & Dip (<i>serves twenty-five people</i>)	45.00
Fruit & Cheese (<i>serves twenty-five people</i>)	50.00
Assorted Tray (<i>serves twenty-five people</i>)	55.00
Shrimp Cocktail (<i>per piece</i>)	1.50
Clams ~ Half-shell (<i>per piece</i>)	1.25
Oysters ~ Half-shell (<i>per piece</i>)	1.50

Bar

Open Cash Bar Available

If paid by host/hostess in one check ~ 10% discount on bar items.

Champagne Toast (Great Western) ~ \$28.00 bottle
(serves approximately six people)

Premium Wines by the Glass or Bottle ~ See Wine List

Desserts

Please select three dessert items

Authentic Crème Brûlée	\$4.00	Apple Blossom	\$3.50
Chocolate Lovin' Spoonful	5.75	Ala Mode	4.50
Pocono Cheesecake Factory	5.50	Fresh Fruit (<i>in season</i>)	<i>price varies</i>
Cheesecake		Chocolate Peanut Butter Pie	4.65
Rockslide Brownie	4.00	Haagan Dazs Ice Cream	3.50
with Oreo Ice Cream	5.00	Raspberry Sorbet	3.50
Hot Fudge, Whipped Cream	6.00	Pineapple Upside Down Cake	4.95

6% state sales tax added to all food.

Suggested complimentary gratuity of 18%, 20%, 22% would be appreciated for your dining room servers ~ Thank you!